

# **NANAIMO WINEMAKERS 2018 COMPETITION**

**Saturday 3 March 2018**

Location: Beban Social Centre, Conference Room C, 2300 Bowen Road, Nanaimo, BC

Entry Fee: \$4.00 per bottle entered

Competition Coordinator: Doug Markin – [dcmarkin1978@gmail.com](mailto:dcmarkin1978@gmail.com) Phone: 250-723-9335  
Cell: 1-250-735-0567

Our *Saturday Evening Social* is open to members and guests - Tickets \$45.00. Please contact Cindy Scott for tickets and information regarding the Social Event. e-mail: [Cjscott@telus.net](mailto:Cjscott@telus.net)

There will be a Silent Auction and “Not So Silent Auction” during the Social Event. You may use Cash, Cheque or Credit Cards to make purchases during the Auctions.

**6:00 pm Doors open for tasting of award winning wines**

**6:00 – 8:50 pm Silent Auction**

**6:30 pm Awards Ceremony,**

**6:50 – 9:00 pm Catered Appetizers**

**9:00 – 10:00 pm ``Not so silent auction``**

## **Competition Rules**

- (1) Entrants must be members in good standing, of a wine club affiliated with the British Columbia Amateur Winemakers Association (BCAWA). All wines entered must be made by the member at home. No wines made in a U Brew are allowed.
- (2) *Nanaimo Winemakers 2018 Wine Competition On-line Entry Procedure* can be found at the BCAWA website, <http://www.bcawa.ca> On the tabs on the left side of the website, click on BCAWA and then scroll down to the bottom heading, “Wine Competition System” where you register and log on to the site. Select Nanaimo Winemakers’ Competition and enter your information. This will produce your entry form as well as individual bottle tags for you to print out and attach to your entries with an elastic band. Please include your entry form and fee with your bottle entries.
- (3) Classes and their codes correspond with the official BCAWA class descriptions:

A – Aperitif Sherry

B - Aperitif

C1 – Chardonnay

C2 – Aromatic White Vinifera

C4 – Other Dry White

C5 – Dry White Pinot

D - Rose

E1 – Dry Red Bordeaux Style

E2 – Dry Red Pinot

E3 – Non-Vinifera Red Grape

E4 – Dry Red Zinfandel

E5 – Rhone Style Dry Red

E6 – Other Dry Red

E7 – Dry Red Cabernet Sauvignon

F – Dessert

G – After Dinner

H – Sparkling

I – Social Wine

J1 – Country Table wine

J2 – Country Social Wine

P – Sparkling Cider

S1 – Dry Red Grape Kit

S2 – Dry White Grape Kit

#### (4) Regulations for Entries

Maximum of 3 entries per class. Each wine must be from different varieties, years or vineyards.

- Different yeast, oak chips or slight adjustments to ingredients do not make “different” wines.
- Wines are to be presented in any standard unmarked wine bottle with a minimum of 750 ml capacity (with the exception of classes A1, A2, F, G, which can be of 375 ml. min capacity).

Note: Although the appearance of the wine will be judged in the glass rather than in the bottle, the Competitor should bear in mind that the Judges will see the bottles and may be adversely prejudiced by sloppy presentation.

- Sparkling wines must be in pressure bottles closed with standard closures, secured by wires or closed with crown caps.
- Varietal wines must contain at least 85% of the named variety, e.g. Zinfandel 85%
- Blends contain less than 85% of a single variety. Bordeaux blends contain at least 85% of 2 or more classic Bordeaux varieties (Cab Sauv, Cab Franc, Malbec, Merlot, Petit Verdot).
- When filling in the on-line registration form, please include vintage and complete information on the source of the grapes or juice. Varietal wines must include the percentage of the named variety. Blends must include percentages of principal components and whenever possible pH, TA, per cent Alcohol and residual sugar should be stated.

(5) There must be no labels, shrink caps, or other distinguishing marks on bottles.

(6) Closing date for all entries is Sunday, February 18, 2018.

(7) The results of our competition will be posted at [www.bcawa.ca](http://www.bcawa.ca). Medals and judges' comment sheets will be mailed out soon after the competition.

Drop Off Sites:

<p>Colin Nicholson 664 Kenneth Street, Victoria, BC V8Z 2B9 250-479-3355 <a href="mailto:colinich@telus.net">colinich@telus.net</a> Saanich Sommeliers</p>	<p>Don Graham 1873 Bonito Crescent Nanoose Bay, BC V9P 9J1 250-468-9417 <a href="mailto:_sailorsrest2@gmail.com">_sailorsrest2@gmail.com</a> Nanaimo Winemakers</p>	<p>Rino Genzale #15-46840 Russell Rd Chilliwack BC V2R 5Z1 <a href="mailto:rgez@shaw.ca">rgez@shaw.ca</a> Chilliwack Zymurgy</p>
<p>Larry McIntyre 12206 Osprey Drive Richmond Stevenson 604-275-4157 <a href="mailto:blue_heron1@telus.net">blue_heron1@telus.net</a> VAWA Drop off point for Vancouver, Richmond , Delta and Surrey</p>	<p>Mike Lesperance 22991-124B Ave., Maple Ridge 604-467-5597 <a href="mailto:michaelshope@hotmail.com">michaelshope@hotmail.com</a> Vintners of Coquitlam</p>	<p>Bill Huva 3970 Hixon Place North Vancouver 604 929 9621 <a href="mailto:bhuva@shaw.ca">bhuva@shaw.ca</a> VINOVAN</p>
	<p>Andrew Fox 6242 Lower Chippewa Road Duncan BC V9L5P8 <a href="mailto:andrewpeterfox@gmail.com">andrewpeterfox@gmail.com</a> Nanaimo Winemakers</p>	<p>Doug Morrison 189 Piper Crescent Nanaimo BC V9Y 3B9 1-250 758 5361 <a href="mailto:dougandbev@shaw.ca">dougandbev@shaw.ca</a> Nanaimo Winemakers</p>